

Streetwise

by Jennifer Goldberg

Cadco



Cadco Ltd. has added a glass ceramic range countertop to its line. The PHR-1C, a fast heat-up/fast heat off unit equipped with an infinite heat control and a safety light. The heavy-duty

range offers power-saving, two-circle heat technology which allows for a 5.5-inch diameter containing a 600-watt heating zone or an extra-large 8.25-inch diameter containing a 1,500-watt heating zone. This permits operators to match the heat zone to the pot/pan size of their choice. Construction of the countertop range is with a sleek glass ceramic cooking surface in set in a brushed stainless steel housing. The range operates on a standard 120-volt outlet and can be transported. The PHR-1C is available for shipment from the Winstead, Conn. company immediately. It is covered under a one-year warranty. For information, call 860-738-2500.

Carter-Hoffman



Carter-Hoffmann mobile refrigerators and freezers are built to move, so you can serve fresh salads and desserts anywhere, while you achieve higher food quality and safety by providing on-site refrigerated holding for banquets and other catered events. These carts are built with

heavy-duty components, designed to withstand the rigors of transport. All-welded stainless steel interiors and exteriors, heavy-duty wraparound bumpers and offset wheel-ahead casters ensure easy transport and rugged durability. The mobile refrigerators and freezers also employ a high efficiency blower refrigeration system that provides consistent, even air flow. Refrigerators from the Mundelein, Ill.-based company are available in single or two-door sizes and freezers are available with single doors. Choose tray slides for 18-inch x 26-inch sheet pans or adjustable universal slides to accommodate a variety of pan sizes. For information, call 800-323-9793.

Big John Grills



The Big 60 I Utility Stove from Pleasant Gap, Penn.'s Big John Grills and Rotisseries features a 10-inch diameter triple-ring burner and three independent control valves to produce a wide range of

heat and accurate temperature control. The stove provides heat ranging from 2,000 to 60,000 BTUs, which allows for versatility in cooking and the ability to simmer, sauté, steam, boil and fry. The rugged commercial construction permits the Big 60 I Utility Stove to be used for tabletop or as freestanding. The legs extend to 25 inches. The Big 60 II offers the same features as the Big 60 I, only it has two burners. For information, call 800-326-9575.

Cres Cor



The AquaTemp™/ Roast-N-Hold oven from Mentor, Ohio-based Cres Cor allows caterers to roast, proof, bake, rethermalize and hold foods with precise temperature and humidity control. The AquaTemp's slow convected air promotes natural browning for flavor and seals in natural juices. The stainless-steel oven has the capacity to roast and hold more than 300

pounds of meat in seven square feet of floor space. It is available in pass-through design, which permits access from both sides for ease of loading and unloading. Recessed handles and five-inch swivel casters make the AquaTemp easy to maneuver. For information, call 877-273-7267.

Stewart's Mobile Concepts



Stewart's Mobile Concepts specializes in coast-to-coast mobile kitchen rentals and sales. With fully equipped commercial units located throughout the nation, the Huntington Station, N.Y.

company handles special events including sports, concerts, film productions, weddings, emergency situations and kitchen

renovations for hospitals and universities. Some equipment featured in each kitchen includes convection ovens, three-compartment sinks, fire protection systems, walk-in coolers, stainless steel preparation tables, ranges, fryers, HVAC and more. Trailer sizes range from 24 feet to 53 feet, can feed groups from 250 to several thousand people and can handle a variety of menus. For information, call 800-919-9261.

Rocky Mountain Range



The Stout Stoves™ Crew Boss from Golden, Colo.'s Rocky Mountain Range is a heavy-duty portable cooking range suitable for foodservice use. The industrial-strength square frame features three independently controlled 30,000-BTU burners. Four removable side shelves hold ingredients and equipment. A large, removable all-steel griddle fits on either side of the Crew Boss and is supported by a thick diverter and side skirt to distribute heat evenly. The adjustable leg system under the stove allows for quick, easy set-up, while the front and back

extra-wide carry handles permits simple transport. The stove has a epoxy powder-coated frame, legs and shelves for easy clean-up. For information, call 866-281-4637.

Vulcan-Hart



Vulcan low-temperature cook and hold ovens from Louisville, Ky.-based Vulcan-Hart minimize food shrinkage and produce juicier results. Cook and hold ovens feature low temperature heat and gently recirculated air to reduce food shrinkage up to 67 percent. Low temperatures help retain nutritional value and taste. Once food is prepared, the oven holds it at the point of doneness and at a safe serving temperature. Heavy-duty five-inch casters and perimeter bumper system make the ovens suitable for transport. A stacking kit is also available as an accessory. Manual and electronic controls are available. Cook and hold ovens have a durable stainless steel construction with a welded internal frame. For information, call 800-814-2028.



Arctic Cloud Transportable Freezers are designed to meet the need for cold mobile truck refrigeration and storage. Their light-weight design provides durable, dependable, maintenance-free storage which holds its freeze for up to 36 hours.

Currently, we stock versions for any standard or short-bed pickups. In addition, Arctic Cloud provides custom work for clients who wish to use our products on a boat, larger truck, trailer, or other vehicle. For more information



on type of freezers available, pricing or financing, please go to our website or call us at (303) 885-2222.

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